**Process #3  Complex Food Preparation  
Limit time in the Danger Zone (41 ˚F – 140 ˚F)**

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| **Menu Item** | **Recipe**  **Number** | **Temperature** | | | **Controlling Hazards for Process #3** |
| **Cooking** | **Cooling** | **Reheating** | **Temperature**  **controls:**   * Cooking * Cooling * Hot holding * Reheating, if applicable * Cold holding   **SOPs:**   * Personal hygiene * Limiting time in the temperature danger zone * Verifying receiving temperatures of food * Proper storage of food |
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